Exhibit 18

CASSELL'S

ITALIAN DICTIONARY

ITALIAN-ENGLISH ENGLISH-ITALIAN

COMPILED BY

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accorgono che l
della parola.—U

THE Preface to
awaken interest
himself and ex
author," says I
hope to escape
very few."

CASSELL'S I
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riserva, *n.f.* Reserve (in all senses); reservation, modesty. **Faccio delle riserve**, I make certain reservations; (*Comm.*) **fondi di —**, reserve funds; **senza —**, unreservedly.
riservare, *v.t.* To reserve; to save for, to keep for, to put aside.
riservarsi, *v.r.* To reserve oneself, to reserve to oneself, to claim.
riservatamente, *adv.* With reservations, confidentially.
riservatezza, *n.f.* Reservedness, reserve, circumspection, prudence.
riservato, *p.p.a.* Reserved; private; confidential; cautious. **Posto —**, reserved seat; **entrata riservata**, private entrance; **lettera riservata**, private and confidential letter.
riservire, *v.t.* To return (a favour); to serve again.
riservista (*pl.* **riservisti**), *n.m.* (*Mil.*) Reservist.
risibile [risIbile], *a.* Laughable, ridiculous, very amusing.
risibilità [-à], *n.f.* Risibility, laughableness.
risicare, *v.t.i.* To risk. **Chi non risica non rosica**, nothing venture nothing win [cp. **rischiare**].
risico [rIsico], *n.m.* Risk.
risicoso, *a.* Risky.
risicultura, *n.f.* Rice-growing.
risiedere [risiEdere], *v.i.* To reside, to be resident, to live at, to dwell.
risipola [risIpola], *n.f.* (*Med.*) Erysipelas.
risma, *n.f.* Ream (of paper); quality, sort, class. **Gente di quella —**, people of that sort; **sono tutti della stessa —**, they're all tarred with the same brush.
riso (1), *n.m.* Rice.
riso (2) (*pl.* **risa** *f.*), *n.m.* Laugh; laughter; smile. **— beffardo**, sneer; **— soffocato**, chuckle, guffaw; **scoppiare delle risa**, to burst out laughing.
risoffiare, *v.i.* To blow again; (*fig.*) to inform upon, to sneak.
risognare, risognarsi, *v.i.r.* To dream again; (*fig.*) to imagine.
risolare, *v.t.* To re-sole (footwear).
risolatura, *n.f.* Re-soling.
risolino, *n.f.* Smile, pretty little laugh.
risollevare, *v.t.* To lift up again, to raise again.
risolto, *p.p.a.* Settled, solved, resolved [cp. **risolvere**].
risolubile [risolUbile], *a.* Solvable, capable of solution.
risolutamente, *adv.* Resolutely.
risolutezza, *n.f.* Resoluteness, resolution.
risolutivo, *a.* (*Med.*) Resolvent; (*Leg.*) resolutive; conclusive.
risoluto, *p.p.a.* Resolute, determined; resolved, energetic.
risoluzione, *n.f.* Resolution, decision; solution (of mathematical or other problem).
risolvente, *n.m.a.* Resolvent, solvent.
risolvere [risOlvere], *v.t.i.* To resolve, to settle; to solve, to dissolve; to annul. **— un problema**, to solve a problem; **— un dubbio**, to resolve a doubt.
risolversi [risOlversi], *v.r.* To resolve, to make a resolution; to end, to finish; to be transformed. **— a partire**, to decide to start; **— in nulla**, to come to nothing, to end in nothing.
risolvibile [risolvIbile], *a.* Resolvable, solvable
risolvibilità [-à], *n.f.* Capability of being solved.
risolvimento, *n.m.* Resolution; solution.
risonante, *a.* Resonant, resounding.
risonanza, *n.f.* Resonance.
risonare, *v.t.i.* To ring again, to play (music) again; to echo; to resound.
risone, *n.m.* Unpolished rice.
risorgente, *a.* Resurgent, rising up.
risorgere [risOrgere], *v.i.* To rise again, to revive; to resurrect.
risorgimento, *n.m.* Revival, rebirth, awakening. **Il Risorgimento**, Italy's great national revival in the mid-19th century.
risorsa, *n.f.* Resource, expedient, shift.
risortire, *v.i.* To go out again.
risorto, *p.p.a.* Risen again, resuscitated, resurrected; revived [cp. **risorgere**].
risospingere [risospIngere], *v.t.* To push back again, to repel.
risotto, *n.m.* Savoury dish of rice and meat, etc.
risovvenimento, *n.m.* Remembrance, recollection.
risovvenirsi, *v.r.* To remember, to recollect.
risparmiare, *v.t.* To save up, to put by, to hoard, to spare. **Vorrei risparmiarvi il disturbo**, I should like to save you the trouble; **non — sacrifici**, spare no pains.
risparmiarsi, *v.r.* To spare oneself, to take care of oneself, to look after one's own health and comfort.
risparmiatore, risparmiatrice, *n.m.f.* Saver, thrifty person.
risparmio [rispArmio], *n.m.* Saving, savings. **Cassa di —**, savings bank; **praticare il —**, to practise saving; **a — di spese**, to avoid, prevent, further expense.
rispecchiare, *v.t.* To reflect.
rispedire, *v.t.* To send back, to send on, to forward (letters, etc.).
rispedizione, *n.f.* Sending back; forwarding, reshipping.
rispettabile [rispettAbile], *a.* Respectable; considerable.
rispettabilità [-à], *n.f.* Respectability.
rispettare, *v.t.* To respect; to comply with.
rispettivamente, *adv.* Respectively. **— a**, in respect to.
rispettivo, *a.* Respective.
rispetto, *n.m.* Respect, regard. **Col massimo —**, with the utmost respect; **ispirare —**, to inspire with awe; **mancare di —**, to be wanting in respect; **farsi portare —**, to make oneself respected; **— a**, compared with; (*Naut.*) **di —**, spare.
rispettosamente, *adv.* Respectfully.
rispettoso, *a.* Respectful.
rispingere [rispIngere], *v.t.* [cp. **respingere**].
risplendente, *a.* Resplendent, shining, glittering, sparkling; glaring.
risplendentemente, *adv.* Resplendently.
risplendere [risplEndere], *v.i.* To shine, to glare, to sparkle; to be famous.
rispogliarsi, *v.r.* To undress again.
rispondente, *a.* **— a**, answering to; in keeping with.
rispondenza, *n.f.* Correspondence to, conformity with; agreement; relation.

rispondere [rispOn
reply, to write bac
with; to lead (di
suit. **— affermat**
affirmative; **— ad**
call; **— ad una**
question; **— al te**
phone; **rispondo**
— per le rime, to
di si, I say "yes".
risposare, *v.t.i.* To
risposta, *n.f.* Re
pagata, reply pai
in reply to yours
he merely replied
rispostaccia [risp
dusty answer.
rissa, *n.f.* Fight, a
rissante, *n.m.a.* B
rissare, *v.i.* To qu
rissoso, *a.* Quarrel
ristabilimento,
restoration; reins
ristabilire, *v.t.* T
reinstate.
ristabilirsi, *v.r.*
recover one's hea
ristagnamento,
(blood, etc.).
ristagnare, *v.t.i.*
stanch (flow of
ristagnarsi, *v.r.*
ristagnatura, *n.*
ristagno, *n.m.* St
(*Comm.*) **— degl**
ristampa, *n.f.* (*P*
ristampare, *v.t.*
ristare, *v.i.* To st
to cease for a wh
ristarsi, *v.r.* To r
ristaurare [cp. r
ristivare, *v.t.* (*N*
ristorabile [risto
ristoramento,
restoration.
ristorante, *n.m.*
ment room.
ristorare, *v.t.*
relieve; to mak
ristorarsi, *v.r.*
refresh oneself
ristoratore, ri
refreshing.
ristorazione, *n.*
ristornare, *v.*
annul.
ristorno, *n.m.* C
ristoro, *n.m.* R
relief.
ristrettamente
limited degree
ristrettezza, *n.*
di mente, n
ristrettezze,
stances.
ristretto, *n.m*
Ditemi il —
very lowest pr
ristretto, *p.p.a*
tight; shrunk
—, strong cof

Principe

Print | Go to Italy

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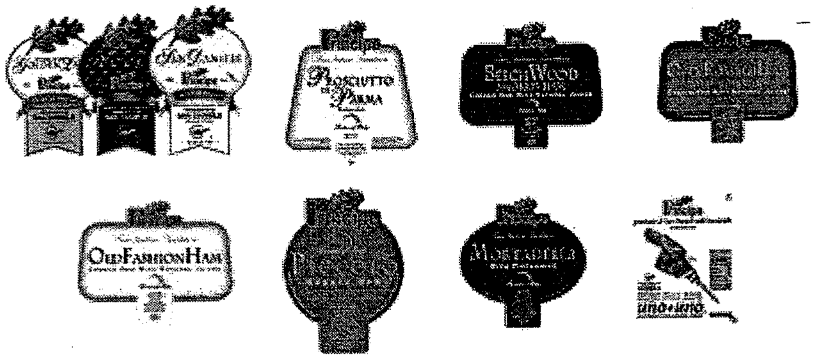
Product Line



Products available in USA and CANADA

San Daniele Prosciutto

Principe's signature item, authentic San Daniele Prosciutto, is renowned throughout the world for its smoothness on the palate, fragrance, sweet taste, and leanness. Principe produces three grades of San Daniele Prosciutto, distinguished by their aging: San Daniele, which is aged for 14 months, Special Reserve, aged for 16 months, and Black Label, which is aged for more than 16 months.

The village of San Daniele, located in the province of Friuli in the northeast of Italy, has an ideal microclimate for producing prosciutto (an air-cured meat product): low humidity, excellent ventilation and cool breezes from the foothills of the Alps. The only ingredients in this all-natural product are pork, sea salt and the patience of time.

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Nutritional Content San Daniele Prosciutto

Ingredients	pork meat, salt
Serving Size 2 slices (30g)	
Servings per Container Varied	
Amount Per Serving	
Calories 68	Calories from Fat 36
	% Daily Value*
Total Fat 4g	**6%**
Saturated Fat 1g	**5%**
Cholesterol 20mg	**7%**
Sodium 720mg	**30%**

San Daniele
Principe

Pallet Specifications San Daniele Prosciutto

San Daniele Prosciutto	**Product**
512552	**Article**
2 694614 5261 6	**UPC Code**

Total Carbohydrate 0g		**0%**
Dietary FIber 0g		
Sugars 0g		
Protein 8g		
Calcium 1%	**Iron** 3%	
Not a significant source of Dietary Fiber, Vitamin A and Vitamin C		
*Percent Daily Values are based on a 2,000 calorie diet		

16.50 lbs.	**Average weight**
1	**Pieces per case**
"16.93""x11.82""x6.30"""	**Case size**
1261 cube	**Volume**
96	**Cases per pallet**
8	**Cases per layer**
12	**Layers per pallet**

Pallet Specifications San Daniele Prosciutto—Special Reserve Golden Label

San Daniele Prosciutto—Special Reserve Golden Label	**Product**
515152	**Article**
2 694614 5279 1	**UPC Code**
16.50 lbs.	**Average weight**
1	**Pieces per case**
"16.93""x11.82""x6.30"""	**Case size**
1261 cube	**Volume**
96	**Cases per pallet**
8	**Cases per layer**
12	**Layers per pallet**

Pallet Specifications San Daniele Prosciutto—Founder's Selection Black Label

San Daniele Prosciutto—Founder's Selection Black Label	**Product**
515052	**Article**
2 694614 5252 4	**UPC Code**
16.50 lbs.	**Average weight**
1	**Pieces per case**
"16.93""x11.82""x6.30"""	**Case size**
1261 cube	**Volume**
96	**Cases per pallet**
8	**Cases per layer**
12	**Layers per pallet**

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OVEN ROASTED
PROSCIUTTO COTTO

Cappola Food Inc.

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OVEN ROASTED
PROSCIUTTO COTTO

WHY CAPPOLA OVEN ROASTED PROSCIUTTO COTTO IS THE GRAND RESERVE OF ITALIAN MEATS.

In Italy, just as in Canada, one of the most popular of all meats is cooked ham, or as they say in the old country, prosciutto cotto (pro-shoo-toh coh-toh).

Just as cognac is to ordinary brandy, with Cappola Oven Roasted Prosciutto Cotto, we've raised the flavour profile of this traditional favourite to a whole new taste experience.

The special roasting process we use gives the ham it's golden colour as the herbs, spices and meat blend and harmonize into a distinctive smooth, full taste that raises it to the standard of "Grand Reserve".

Use Cappola Grand Reserve Oven Roasted Prosciutto Cotto wherever you would use cooked ham to elevate any sandwich or dish to the distinction of Grand Reserve.

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THE JAMES BEARD FOUNDATION

LUNCHEON SERIES

Tony Guglielmelli

Barilla Italian Luncheon
Tony Guglielmelli
Panevino Ristorante | Livingston, NJ

Friday, December 19, 12:00 NOON
Members $60, guests $70

Sure, it helps that there are bocce courts, herb gardens, and a welcoming family atmosphere, but it's chef Tony Guglielmelli's rustic Italian dishes that transport diners at Panevino Ristorante straight to Italy. In fact, as Catherine Jones wrote in *The New York Times*, "It's hard to find something that's not close to Italy at the casual Panevino."

The restaurant is serious about bringing authentic Italian cuisine to diners. It goes so far as to import Italian-milled and -grown flour for its pizzas. In fact, for all of his regional Italian specialties, Guglielmelli imports ingredients from the region where the dish originates, or finds the closest possible match on these shores. Diners and critics have taken notice. "One bite and I understood why such ingredients and the oven in which they were baked can make a difference," Jones wrote.

Chef Guglielmelli's respect for ingredients and passion for Italian cooking began at an early age. Born to Italian-American parents, he was introduced to cooking at the age of 8, when he was recruited to help make the family's enormous Sunday dinners. He became an apprentice at his uncle's catering company, where he learned fundamental cooking techniques and used treasured family recipes. After high school, he took a job in the kitchen of a local bar and grill, and was promoted to executive chef in no time. His opportunity to return to Italian cooking came when he secured a position at the Embassy Suites Hotel in New Jersey, a Restaurant Associates–operated hotel where Italian cuisine reigns supreme. Guglielmelli has remained with the Restaurant Associates family, helping to open an Italian pizzeria and *ristorante* at the MetLife Building in Manhattan. After the success of this opening, the company offered him the executive chef position at Panevino Ristorante in New Jersey.

While there is no shortage of Italian restaurants in northern New Jersey, chef Guglielmelli has helped Panevino set itself apart. Step in from the cold for a taste of his delicious Italian specialties, and discover why New Jersey has warmed up to this young chef's wonderful food.

Menu

11

Special Reserve Prosciutto di Parma and Fig-Onion Marmalade

Mushroom-Fontina Crostini

Risotto Croquettes

English Italiano

Work for us Credits Contacts

Company The Products Together with you

The selection | The art of making seasoned pork

The Products > Cut Pork Products > Specialties Antica Salumeria Rosi > **Prosciutto Serrano 'Reserve'**

Cut Pork Products

Cooked
Mortadellas
Roast
Prosciuttos
Antica Salumeria Rosi
- Culatello di Zibello
- Seasoned Coppa 'Reserve'
- Seasoned Pancetta 'Reserve'
- Salami Felino 'Riserve'
- Prosciutto Pata Negra
- **Prosciutto Serrano 'Reserve'**
- Prosciutto Serrano
- Prosciutto Serrano Smoked
- Cecina de Leon

Pork Products

Packaged Pork

Other products

PROSCIUTTO
Serrano Reserve

11

TYPE OF PRODUCT: Serrano seasoned bone-in ham

WEIGHT: 7.0 kg

METHOD OF MANUFACTURING: loose, equipped with label.

SEASONING: 14-16 months

STORAGE CONDITIONS: in a cool place

INGREDIENTS: pork thigh meat, salt, sugar, preservatives: sodium nitrate, potassium nitrate; antioxidant: sodium ascorbate.

Median nutritional value per 100 grams

Energy value	Proteins	Carbohydrates	Fats
252 Kcal/1052 KJ	29	0.3	15

On the roads of taste

VALCENO IN TAVOLA

Itineraries
from '11th November 2006 to 25th February 2007

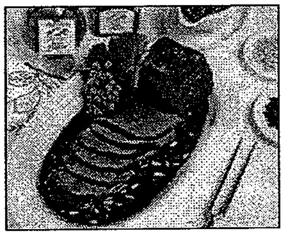
The thirteenth edition of "Valceno - His Majesty Mr Pig being served", delighting palates from **'11th November 2006 to 25th February 2007**..

Here are some of the most important dates:

http://eventi.parma.it
ParmaTurismi:
info@parmaturismi.it
Iat Fornovo:
prolocofo@libero.it

Winter recipes

Braised meat in red wine



IL MARCO

magnifico. splendido. il ultimo!

ABOUT IL MARCO
MENUS
EVENTS
PHOTO ALBUM
DIRECTIONS
RESERVATIONS
HOME PAGE

ANTIPASTI

PALLE di RISO
Crisp truffle rice balls with porcini mushrooms and warm fresh mozzarella...$11.95
INVOLTINI di MELANZANE
Roasted eggplant rolls stuffed with fresh herb ricotta cheese and classic tomato sauce...$9.95
CALAMARI in CASSUOLA
Sautéed and stewed calamari with garlic red pepper flakes, capers, basil and marinara...$12.95
CARPACCIO di VITELLO
Herb seared veal carpaccio with baby arugula, Locatelli Pecorino cheese and white truffle oil...$15.95
GAMBERONI alla ROMANO
Sautéed jumbo shrimp, crisp prosciutto, toasted country bread and lemon garlic butter...$14.95
TORTA di MELANZANE
Crisp eggplant cakes, arugula, sun-dried tomato vinaigrette and garlic-lemon aioli...$11.95
FRITO MISTO
Crisp fried shrimp and calamari with spicy marinara...$14.95
MOSCIOLI
Chardonnay steamed mussels with pancetta, tomato concasse and fennel...$14.95
FUNGHI
Grilled Portobello mushroom with herb goat cheese, caramelized onions and a prosciutto crisp...$11.95
TORTE di ARAGOSTA
Lobster cheesecake...$18.95

ZUPPEyINSALTAS – Soups&Salads

ZUPPA di PESCE
Fish soup with assorted fish and shellfish...$9.95
CAESAR
Romaine, Parmesan foccacia croutons and roasted garlic dressing...$7.95
INSALTA alla MARCO
Assorted greens with toasted pine nuts, grape tomatoes and Chianti vinaigrette...$7.95
INSALATA di CONTORI
Chopped salad with assorted vegetables, sharp provolone and balsamic vinaigrette...$9.95
INSALATA di GORGANZOLA
Iceberg wedges with Gorgonzola vinaigrette, tomato and crispy pancetta...$9.95
CAPRESE
Made to order fresh mozzarella with heirloom tomatoes, shaved onion and baby arugula...$11.95
Add: Grilled Chicken...$4.95 or Grilled Shrimp...$6.95

LAPASTA

VERMICELLI POMODORO
vermicelli pasta, picked basil, toasted garlic, fresh mozzarella & pomodoro sauce...$13.95
SPAGHETTI con VONGOLE
Fresh made spaghetti pasta with manilla clams, white wine, garlic and chilis...$24.95
PENNE alla VODKA
Penne pasta with crisp prosciutto, tomato and a touch of cream...$17.95
GNOCCHI al RAGU di CINGHIALE
House made potato gnocchi with wild boar ragu, spinach and ricotta salata...$23.95
LASAGNE alla BOLOGNESE al FORNO
Layered meat ragu with fresh pasta sheets, herb ricotta, mozzarella and parmesan...$18.95
CONTORI con LINGUINE
Whole wheat linguine with sun-dried tomatoes, mushrooms, broccoli, Basil pesto and pine nuts...$16.95
SALSICCIE FRESCHE con ORECCHIETTE
Mild ground sausage, broccoli rabe, roasted peppers & Parmigiano-Reggiano...$19.95
SCAMPI
Linguine pasta, jumbo shrimp, arugula, concasse tomato, toasted garlic and white wine...$24.95
GNOCCHI con FUNGHI
Pan seared potato gnocchi with roasted mushrooms, truffle and Parmigiano-Reggiano broth...$20.95
FRUTTI di MARE
Hand crafted fettuccine pasta with mussels, scallops, shrimp, Maine lobster and Fra Diavlo sauce...$39.95

SECONDIPIATTI

POLLO alla CONTADINA
Country style braised double chicken breast with, pearl onions, roasted potatoes and mushrooms...$19.95
COSTOLETTA di MAIALE
Balsamic marinated grilled pork chops with celeriac puree, asparagus and rosemary demi...$20.95
PESCE in SALSA PICCANTE
Sautéed snapper with garlic spinach, roasted potatoes, tomatoes, capers and olives...$28.95
MILANESE di VITELLO
Veal Milanese with Italian greens, roasted portabella mushrooms and lemon-pecorino vinaigrette...$22.95
CAPPESANTE con RISOTTO
Balsamic glazed scallops with asparagus, roasted leeks and lemon scented risotto...$29.95
POLPETTONE RIPIENO
Roasted pepper and mozzarella stuffed meatloaf with roasted garlic potato puree and spinach...$19.95
BRANZINO

Seared branzino with sweet "Sicilian Caponata", braised escarole, pancetta and cannellini beans...$27.95

FILLETO con ERBE

Herb grilled filet mignon with a gorgonzola au gratin potato, broccolini and Barolo wine demi...$35.95

RISOTTO con ARAGOSTA

Maine lobster risotto with fava beans and sweet lobster nage...$47.95

COSTOLETTE di VITELLO con PORCINI

Veal chop stuffed with porcini mushrooms, fontina and served with garlic rapini...$49.95

IL MARCO'S ANTIPASTO PLATTER

Choose from a vast variety of the finest cured meats, cheeses and marinated, and pickled vegetables (EACH PLATTER WILL BE SERVED WITH WARM BEL PAISE FONDUTA, MARINATED OLIVES, OILO VERDE AND BALSAMICO di MODENA)

11

CARNE

24 month reserve Prosciutto di Parma Levoni...$11.95
. Molinari Finocchiona Salame...$6.95
Molinari Dry Coppa...$7.95
Molinari Toscano Hot Salame...$6.95
San Danielle Bresaola...$10.95
Toscano Salame...$6.95
Assorted Meat Platter...$25.95

ALICI MARINATI

Marinated white anchovies...$7.95

CONTORI

Grilled eggplant, zucchini and squash marinated with fresh mint and olive oil...$5.95
Pickled bell peppers with chilis, red onion picked oregano...$5.95
Cherry tomato salsa cruda with capers and toasted garlic...$4.95
Cured baby portabella mushrooms...$5.95
Cold marinated asparagus...$6.95

FORMAGGI

Parmiagiano-Reggiano...$5.95
Pecorino Locatelli...$4.95

SIDES

Meatballs...$6.95
Peppers and Onions...$5.95
Gorgonzola au gratin potato...$6.95
Garlic Spinach...$5.95
Grilled Asparagus...$6.95
Celeriac Puree...$6.95
Roasted Red Bliss Potatoes...$5.95
Sautéed Broccoli Rabe...$6.95
Sausage & Peppers...$6.95
Broccoli alla Rampulla...$6.95
Roasted Mushrooms...$6.95
White Bean & Escarole...$5.95
Roasted Garlic Potato Puree...$5.95
Grilled Broccolini...$6.95
Hand Crafted Gnocchi's and Sauce...$6.95
Pasta and Gravy...$5.95

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of Food borne illness, especially if you have certain medical conditions.